



## **2021 FENDERS BLUE ESTATE PINOT NOIR**

### **VINTERS OF WINE SPECTATOR TOP 100 WINES**

### **CERTIFIED SUSTAINABLE by LIVE AND SALMON SAFE**

Cardwell Hill Cellars is a family-owned Oregon boutique winery producing about 8,000 cases per year. Sustainable agriculture practices are used to achieve premium quality fruit that is hand harvested. These practices are certified sustainable by Salmon Safe and LIVE (Low Impact Viticulture and Enology) the parent organizations.

The 2021 season started with a warm spring followed by a summer with several heat spikes. Harvest commenced on September 23<sup>rd</sup>, the earliest date we have experienced. The gorgeous, ripe berries were harvested in the cool weather of mid-October. The fruit was processed in our gravity flow winery within two hours of harvesting. After destemming, which yields about 80% full berries, the juice was cold soaked for 40 hours and then inoculated. Fermentation was achieved at temperatures not exceeding 82F. The straight run and press wines were gravity fed into the barrel room located below the fermentation deck/crush pad. After aging the wine was racked into the blend tank to integrate the flavors from each individual barrel and then fed to the bottling lines.

Vineyards: 100% Cardwell Hill Cellars Estate Pinot Noir  
Vinifera: Wadenswil, Pommard, Dijon 115 and Dijon 777 clones  
Harvested: Early-October 2021  
Brix: 23 – 23.5  
Alcohol: 13.5%  
pH 3.29  
R.S. nil (dry)  
Aged: French Oak barrels  
Bottled: June 7, 2022  
Produced: 1,418 cases (56 Barrels)

The Fenders Blue butterfly is a protected species found in specific areas of Benton County, Oregon. Cardwell Hill Cellars has one of these dedicated sites. The colorful label is in recognition of our dedication to the environment. The wine has a smooth-round texture of sour cherry and raspberry that lingers on the pallet. This wine goes beautifully with salmon, all fish and shell fish. Pair it with pheasant, duck, and venison. Drink now until 2026. Bon Appetit!